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CLAIMS

What is claimed is:

1. A method for the reclamation and use of rework dough created in the process of forming a final good comprising the steps of:

providing a rework dough;

adding water at a first temperature above ambient temperature and a catalyst to said rework dough;

mixing together said rework, said catalyst, and said water to form a reprocessed dough batter, thereby raising the temperature of said reprocessed batter to a temperature which is substantially equal to that of said first temperature;

cooling said reprocessed batter to a second temperature; and

adding said reprocessed batter to a new batch of batter.

2. The method of Claim 1, wherein said cooling to said second temperature is done in a controlled manner with regards to time and rate.

3. The method of Claim 2, wherein said reprocessed dough batter is held at said second temperature until said reprocessed dough batter is added to said new batch of dough in a ratio of approximately 1.3:1.

4. The method of Claim 1, wherein said hot water is added to said dough reworks at a temperature in the range of about 80 degrees Fahrenheit to about 110 degrees Fahrenheit.

5. The method of Claim 4, wherein the temperature of said hot water is between approximately 90 and 105 degrees Fahrenheit.

6. The method claim 1, wherein said catalyst comprises dextrose, sugar, wheat gluten, an enzyme and a carrier.

7. The method of claim 6, wherein said enzyme is L-cystine.

8. The method of claim 6, wherein said carrier is selected from the group consisting of flour and soy.

9. The method of Claim 8, wherein said catalyst preferably comprises about 58-62% of sugar, 18-22% of dextrose, 8-12% of wheat gluten, 0.75-1.50% of L-cystine; and 8-12% of flour by weight.

10. The method of Claim 1, wherein said batch of reprocessed batter includes approximately 33-38% said water, 58-62% said rework dough and 3-6% of said catalyst by weight.

11. The method of Claim 1, wherein said second temperature is in a range of 38 to 54 degrees Fahrenheit.

12. The method of Claim 11, wherein said second temperature is preferably about 40 to 50 degrees Fahrenheit.

13. The method of Claim 12, wherein said second temperature is achieved by the steps of :

pumping said reprocessed dough batter to a heat exchanger;

cooling said reprocessed dough batter in a controlled manner from said initial temperature to said second temperature in approximately 30 minutes.

14. A catalyst for the reuse of rework dough produced during the production of baked goods to produce a reprocessed batter comprising dextrose, sugar, wheat gluten, an enzyme and a carrier.

15. The catalyst of claim 14, wherein said enzyme is L-cystine.

16. The catalyst of claim 14, wherein said carrier is selected from the group consisting of flour and soy.

17. The catalyst of Claim 16, wherein said catalyst preferably comprises about 58-62% of sugar, 18-22% of dextrose, 8-12% of wheat gluten, 0.75-1.50% of L-cystine, and 8-12% of flour by weight.

18. The catalyst of Claim 16, wherein about 20 pounds of said catalyst preferably comprises about 12 pounds of sugar, 4 pounds of dextrose, 2 pounds of wheat gluten, 4 ounces of L-cystine, and 2 pounds of flour.

19. A system to reclaim rework for use in producing a dough comprising:

a mixer adapted to mix a rework, hot water and a catalyst into a reprocessed batter;

a heat exchanger adapted to cool said reprocessed batter;

a first transport system to move said reprocessed batter from said mixer to said heat exchanger;

a holding tank adapted to store said reprocessed batter at a given temperature; and

a second transport system to move said reprocessed batter from said heat exchanger to said holding tank.

20. The system of Claim 19, wherein said mixer includes a mixing vat capable of mixing said rework, said hot water and said catalyst into a homogenous mixture in a mixing time period of about 90 seconds or less.

21. The system of Claim 19, wherein said heat exchanger cools said reprocessed batter from a first temperature between 80 and 110 degrees Fahrenheit to a second temperature between 35 and 55 Fahrenheit in a cooling time period of about 30 minutes.

22. The system of Claim 19, wherein said holding tank is capable of holding said reprocessed batter at a temperature between 35 and 55 degrees Fahrenheit.

23. A batter for creating baked goods comprising about 30% to 55% fresh ingredients, about 45% to 70% processed rework.

24. The batter of claim 23, wherein said fresh ingredients comprise flour, sugar, salt, and yeast.

25. The batter of claim 24, wherein said processed rework comprises a catalyst, water, and rework.

26. The batter of claim 25, wherein said catalyst preferably comprises about 58-62% of sugar, 18-22% of dextrose, 8-12% of wheat gluten, 0.75-1.50% of L-cystine; and 8-12% of flour by weight.